

**What we claim is:**

1. A dry premix which may be reconstituted with a potable solvent to form a food product, said premix comprising:

- 5                   a) 5 to 60% w/w milk protein concentrate;  
                  b) 5 to 90% w/w cream powder, powdered vegetable fat, or combinations thereof; and  
                  c) at least one of the following:
- 10                   i) 0 to 40% w/w sweetening agent;  
                  ii) 0 to 25% w/w caseinate or rennet casein;  
                  iii) 0 to 20% w/w lactose;  
                  iv) 0 to 20% w/w lactose monohydrate;  
                  v) 0 to 10% w/w acidulent;  
                  vi) 0 to 10% w/w whey protein concentrate;  
15                   vii) 0 to 5% w/w whey protein isolate;  
                  viii) 0 to 5% w/w phosphoric or citric acid salt, or a combination thereof;  
                  ix) 0 to 5% w/w emulsifier;  
                  x) 0 to 5% w/w flavouring agent;  
20                   xi) 0 to 5% w/w melting salt;  
                  xii) 0 to 1% w/w preservative;  
                  xiii) 0 to 1% w/w hydrocolloid or polysaccharide;  
                  xiv) 0 to 1% w/w calcium chloride;  
                  xv) 0 to 15% w/w caseinate; or  
25                   xvi) 0 to 15% w/w vegetable protein;

wherein %w/w is the percentage dry weight of the ingredient to the total dry weight of all the ingredients.

2. A method for producing a food product wherein ingredients a) to c) defined in claim 1 are mixed with said potable solvent.

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3. A method according to claim 2 wherein ingredients a) to c) are mixed together in a dry state before mixing with said potable solvent.
4. A method according to claim 2 wherein one or more of ingredients a) to c) are mixed with said potable solvent before being mixed with each other.
5. A method according to any one of claims 2 to 4 wherein the weight:weight ratio of potable solvent to dry ingredients is between 2.5:1 and 1:2.5
- 10 6. A method according to any one of claims 2 to 5 wherein the method includes a heating step during or after combination of the dry ingredients with the potable solvent.
7. A method according to claim 6 wherein the potable solvent and ingredients are heated to between about 50 and 90 degrees Celsius.
- 15 8. A method according to claim 7 wherein the potable solvent and ingredients are heated to between about 60 and 90 degrees Celsius.
9. A method according to claim 7 wherein the potable solvent and ingredients are heated to between about 70 and 90 degrees Celsius.
- 20 10. A method according to any one of claims 2 to 9 wherein the method includes a cooling step subsequent to the heating step.
- 25 11. A method according to any one of claims 2 to 10 wherein the potable solvent is water.
12. A method according to any one of claims 2 to 10 wherein the potable solvent is milk.

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13. A method according to any one of claims 2 to 12 wherein the emulsifier includes a lipid or phospholipid derived agent.

14. A method according to claim 13 wherein the emulsifier is selected from commercial glycerol stearate, a lecithin based formulation, or any combination thereof.

15. A method according to any one of claims 2 to 14 wherein the flavouring agent is selected from cheese powder, enzyme modified cheese powder, cocoa, coffee, caramel, fruit flavour, savoury flavour, or any combination thereof.

16. A method according to any one of claims 2 to 15 wherein the preservative is selected from sorbic acid or its salts, propionic acid or its salts, benzoic acid or its salts, nisin, or any combination thereof.

17. A method according to any one of claims 2 to 16 wherein the hydrocolloid or polysaccharide is selected from alginate, agar, locust bean gum, carageenan, guar, xanthan, pectin, agar, gelatin, modified cellulose or any combination thereof.

18. A method according to any one of claims 2 to 17 wherein the acidulent is selected from glucono delta lactone (GDL), lactic acid, lactic anhydride, tartaric acid, citric acid, acetic acid or any combination thereof.

19. A method according to any one of claims 2 to 18 wherein at least one of the following compounds is added:

i) 3-45% w/w animal fat;

ii) 3-45% w/w vegetable fat, vegetable oil or any combination thereof;

iii) 1-30% w/w liquid sweetening agent;

iv) 0-15% w/w flavouring; or

v) 0-1% w/w colouring;

- wherein %w/w is the percentage weight of the compound to the total wet weight of the food product.

20. A method according to claim 19 wherein the compound includes anhydrous milk fat.
- 5 21. A method according to any one of claims 19 or 20 wherein the liquid sweetening agent is selected from golden syrup, honey, corn syrup or any combination thereof.
22. A method according to any one of claims 2 to 21 wherein 0 to 1% salt stabilised chymosin is added, wherein %w/w is the percentage dry weight of the chymosin to the  
10 total wet weight of the food product.
23. A method according to claim 22 when dependent from claim 6 wherein the salt stabilised chymosin is added after a heating step.
- 15 24. A method according to any one claims 2 to 23 wherein 0-10% w/w viable food-grade strain of a bacterial culture is added, wherein %w/w is the percentage dry weight of the strain to the total wet weight of the food product.
25. A method according to claim 24 wherein the strain has been grown and stabilised  
20 on skim milk powder,
26. A method according to any one of claims 24 or 25 wherein said viable food-grade strain of bacterial culture is freeze-dried or spray-dried lactic culture.
- 25 27. A method according to claim 26 when dependent from claim 6 wherein the strain is added after the heating step.
28. A method according to any one of claims 2 to 27 wherein the milk protein concentrate has a non-fat component, 40% to 90% of which is milk protein.
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29. A method according to claim 28 wherein between 55% and 90% of the non-fat component of the milk protein concentrate is milk protein.

5 30. A method according to claim 29 wherein about 56% of the non-fat component of the milk protein concentrate is milk protein.

31. A method according to claim 29 wherein about 70% of the non-fat component of the milk protein concentrate is milk protein.

10 32. A method according to claim 29 wherein about 85% of the non-fat component of the milk protein concentrate is milk protein.

33. A method according to any one of claims 2 to 32 wherein the milk protein concentrate forms from about 3% to about 40% by weight of the wet food product.

15 34. A method according to any one of claims 2 to 33 wherein the flavouring agent is selected from cheese-like flavour, meat-like flavour, fruit flavour, coffee flavour, caramel flavour, chocolate flavour, savoury flavour or any combination thereof.

20 35. A method according to any one of claims 2 to 34 wherein ingredient b) is cream powder, said cream powder comprising about 35% to 85% fat.

36. A method according to any one claims 2 to 35 wherein the dry ingredients are in powder form.

25 37. A dry premix which may be reconstituted with a potable solvent to form a food product, said premix comprising:

- 30 a) 5 to 60% w/w dried skim milk cheese;  
b) 5 to 90% w/w cream powder, powdered vegetable fat, or combinations thereof; and  
c) at least one of the following:

- i) 0 to 40% w/w sweetening agent;
- ii) 0 to 25% w/w caseinate or rennet casein;
- iii) 0 to 20% w/w lactose;
- iv) 0 to 20% w/w lactose monohydrate;
- v) 0 to 10% w/w acidulent;
- vi) 0 to 10% w/w whey protein concentrate;
- vii) 0 to 5% w/w whey protein isolate;
- viii) 0 to 5% w/w phosphoric or citric acid salt, or a combination thereof;
- ix) 0 to 5% w/w emulsifier;
- x) 0 to 5% w/w flavouring agent;
- xi) 0 to 5% w/w melting salt;
- xii) 0 to 1% w/w preservative;
- xiii) 0 to 1% w/w hydrocolloid or polysaccharide;
- xiv) 0 to 1% w/w calcium chloride;
- xv) 0 to 15% w/w caseinate; or
- xvi) 0 to 15% w/w vegetable protein;

wherein %w/w is the percentage dry weight of the ingredient to the total dry weight of all the ingredients.

- 38. A method for producing a food product wherein ingredients a) to c) defined in claim 37 are mixed with said potable solvent.
- 39. A method according to claim 37 wherein ingredients a) to c) are mixed together in a dry state before mixing with said potable solvent.
- 40. A method according to claim 37 wherein one or more of ingredients a) to c) are mixed with said potable solvent before being mixed with each other.
- 41. A method according to any one of claims 37 to 40 wherein the weight:weight ratio of potable solvent to dry ingredients is between 2.5:1 and 1:2.5

42. A method according to any one of claims 37 to 41 wherein the method includes a heating step during or after combination of the dry ingredients with the potable solvent.

5 43. A method according to claim 42 wherein the potable solvent and ingredients are heated to between about 50 and 90 degrees Celsius.

44. A method according to claim 43 wherein the potable solvent and ingredients are heated to between about 60 and 90 degrees Celsius.

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45. A method according to claim 43 wherein the potable solvent and ingredients are heated to between about 70 and 90 degrees Celsius.

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46. A method according to any one of claims 37 to 45 wherein the method includes a cooling step subsequent to the heating step.

47. A method according to any one of claims 37 to 46 wherein the potable solvent is water.

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48. A method according to any one of claims 37 to 46 wherein the potable solvent is milk.

49. A method according to any one of claims 37 to 46 wherein the emulsifier is selected from glycerol monostearate, lecithin or any combination thereof.

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50. A method according to any one of claims 39 to 49 wherein the flavouring agent is selected from cheese powder, enzyme modified cheese powder, cocoa, fruit flavour, savoury flavour or any combination thereof.

51. A method according to any one of claims 37 to 50 wherein the preservative is selected from potassium sorbate, sorbic acid or its salts, propionic acid or its salts, benzoic acid or its salts, nisin, or any combination thereof.

5 52. A method according to any one of claims 37 to 51 wherein the polysaccharide is selected from alginate, agar, locust bean gum, carageenan, guar, xanthan, pectin, agar, gelatin, modified cellulose or any combination thereof.

10 53. A method according to any one of claims 2 to 36 or 37 to 52 wherein the method further comprises a cutting step.

54. A method according to any one claims 2 to 36 or 37 to 53 wherein the ingredients are combined in a mixing device.

15 55. A method according to any one of claims 2 to 36 or 37 to 54 wherein the food product is selected from yoghurt, cheese, cheese spread, sweet spread, a nutrition bar, cream cheese, mousse, petite Suisse, sour cream, or cultured dairy products and their analogs.

20 56. A food product made by a method of any one of claims 2 to 36 or 37 to 55.

57. A method according to any one of claims 2 to 36 or 37 to 55 wherein the ingredients are kept in separate containers until mixed with other ingredients or the potable solvent.

25 58. A method according to claim 57 wherein said containers are bags.

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